

TIPSY TAPAS

Fridays & Saturdays

Choose 3 dishes from the below and enjoy 90 minutes of bottomless drinks* for £38pp.

Padrón peppers with Halen Môn sea salt (vg)

Our own-recipe marinated olives with chilli, lemon, garlic and thyme

Catalan bread with olive oil, garlic and fresh tomato (vg)

Solo Bread bakery Sourdough served with butter (V)

Solo Bread Focaccia with extra virgin olive oil and Pedro Ximinez vinegar (V)

Bikini (toasted sandwich with jamón serrano, Manchego & truffle butter)

Jamón serrano with celeriac rémoulade 50g

Salt cod fritters with tartare sauce (4 Units)

Crispy fried baby squid with lemon aioli

Meatballs in tomato fritada sauce with red wine jus

Mini Catalan chorizo with Aspal cider

Jamón Ibérico croquetas (4 units)

Sweet and spicy chicken wings in chilli sauce

***DRINKS:**

**Sangria | Aperol Spritz | Apricot Spritz | Estrella |
Cerveza | Prosecco | Bellini |**

Due to processes within our kitchen environment, all dishes may contain traces of nuts and/or gluten. Please inform your server if you have any food allergy, intolerance or sensitivity so they can provide further information on ingredients and preparation procedures. Please note, we use the same fryers to cook multiple dishes, please ask if you have any questions about cross-contamination.

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Tenderstem broccoli in chilli and garlic(vg)

Aged Manchego cheese croquetas with sweet and sour quince aioli

(4 units)

Heritage tomato and Monte Enebro salad with lemon dressing

(V/Vg)

Chargrilled sweet potato with mascapone and green herb sauce
and pumpkin seeds (V)

Traditional tortilla, served with aioli (served ambient) (v)

Patatas bravas with spiced tomato fritada sauce and aioli (v)

Almond tart with ginger and honey cream (V)

Sugar dusted mini doughnuts with raspberry and chocolate served
with chocolate sauce (V)

Crème Catalana - A Traditional take on creme brulee (V)

Basque cheesecake (baked vanilla cheesecake) with Seville orange
cream (V)

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